

# **“SEABOURN PRIDE”**

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted onboard “SEABOURN PRIDE” on 19<sup>th</sup> March 2002

**1 DINING ROOM**

CHIPPED PAINT WAS NOTED ON THE BOTTOM OF THE WAIT STATION.

*PAINTING IN PROGRESS IN DINING ROOM*

**2 DISHWASH STORAGE SHELVES**

THE SILVER PLATE WAS SLIGHTLY WORN ON THE INNER SURFACES OF THE SMALL COFFEE MILK PITCHERS.

*NEW PITCHERS IN ORDER*

**3 DISHWASH STORAGE AREA**

THE SILVER PLATE WAS SLIGHTLY WORN ON OUTER SURFACES OF THE SMALL COFFEE MILK PITCHERS.

*NEW PITCHERS IN ORDER*

**4 COFFEE STATION-MAIN GALLEY**

THE JUICE PITCHERS WERE NOT AIR-DRIED PRIOR TO STORAGE UPRIGHT AND COVERED.

*CORRECTED 19. MARCH*

**5 DISHWASH-MAIN GALLEY**

THE CLEAN RAMPS WERE NOTED TO HAVE FOOD DEBRIS AT BOTH THE GLASSWASH AND DISHWASH MACHINES. EXCESS WATER WAS NOTED ON THE RAMPS

*NEW PROCEDURES IMPLEMENTED, STAFF RE-RETRAINED*

**6 DISHWASH-MAIN GALLEY**

THE TEMPERATURE GAUGE AT THE GLASSWASH UNIT WAS MALFUNCTIONING. THE FINAL RINSE PRESSURE WAS ABOVE 40 PSI. THIS UNIT WAS NOT IN ACTIVE USE.

*CORRECTED 19. MARCH*

**7 DISHWASH-MAIN GALLEY**

ONE FINAL RINSE NOZZLES WAS NOT SPRAYING AND ANOTHER HAD ONLY A PARTIAL SPRAY.

*CORRECTED 19. MARCH*

**8 DISHWASH-MAIN GALLEY**

TWO OF THE DISHRACKS USED TO STORE CLEAN ITEMS WERE SOILED WITH FOOD DEBRIS.

*CORRECTED 19. MARCH*

**9 DISHWASH-MAIN GALLEY**

DISHES STORED ON A STAINLESS STEEL TROLLEY WERE NOT INVERTED OR COVERED.

*CORRECTED 19. MARCH*

**10 MAIN GALLEY**

A LOOSE PROFILE STRIP WAS NOTED AT THE COUNTER-BULKHEAD JUNCTURE BEHIND THE SLICER.

*CORRECTED 21. MARCH*

11 **MAIN GALLEY**

THE FOOD CONTACT SURFACES OF THE MICROWAVE OVEN WERE NOT EASY TO CLEAN DUE TO SLOTTED FASTENERS AND TWO OPENING IN THE BACK WALL OF THE UNIT.

*NEW MICROWAVE OVEN ON ORDER*

12 **BAKERY/PASTRY**

THE GROUT WAS WORN ESPECIALLY AROUND THE SCUPPER AND THE HANDWASH SINK.

*CORRECTED 10. APRIL*

13 **BAKERY/PASTRY**

FIVE CHEESE FILLED PASTRIES WERE STORED AT ROOM TEMPERATURE. THE CREAM CHEESE FILLING WAS TESTED AT 75°F. THE TIME AS A CONTROL PLAN DID NOT PROPERLY ADDRESS THESE ITEMS.

*UPDATED TIME-CONTROL PLAN TO ADDRESS DISPOSAL OF THESE ITEMS WITHIN 4 HOURS*

14 **MAIN GALLEY-PORT**

A POROUS GASKET MATERIAL WAS NOTED AROUND THE PANEL FOR THE UPPER COMPARTMENT OF THE ICE MACHINE.

*CORRECTED 19. MARCH*

15 **MAIN GALLEY-PORT**

A POROUS GASKET MATERIAL WAS NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN AT THE ICE MACHINE. WHEN PRESSED WATER WAS EXPELLED FROM THIS MATERIAL. SLOTTED FASTENERS WERE NOTED IN THE ICE/WATER COMPARTMENT OF THE MACHINE.

*CORRECTED 19. MARCH*

16 **MAIN GALLEY-PORT**

MOLD WAS NOTED ON THE GASKET AROUND THE PANEL OF THE UPPER COMPARTMENT OF THE ICE MACHINE.

*CORRECTED 19. MARCH*

17 **MAIN GALLEY-STORAGE FOYER**

A PASTRY UNIT WITH FLOUR RESIDUE WAS NOTED IN THE STORAGE LOCKER (KNIFE LOCKER).

*CORRECTED 19. MARCH*

18 **POTWASH**

A POWDERY RESIDUE WAS NOTED ON THE FASTENERS OF A WEDGE SHAPED COLANDER.

*CORRECTED 19. MARCH*

19 **MAIN GALLEY-CLEANING LOCKER**

SINGLE-USE ARTICLES SUCH AS FOOD WRAP AND BAMBOO SKEWERS WERE STORED WITH CLEANING EQUIPMENT, SHOES, AND USED APRONS IN THE CLEANING LOCKER NEXT TO FS63. A PERSONAL RESPIRATOR WAS STORED ON A SEALED BOX OF ALUMINUM FOIL.

*THE LOCKER REARRANGED ACCORDINGLY 20. MARCH*

20 **MAIN GALLEY-HOT GALLEY**

MOLD WAS NOTED ON A PIECE OF GINGER NEAR THE COOKING LINE.

*THE GINGER WAS DSPOSED OF IMMEDIATELY, STAFF RETRAINED TO INSPECT MORE CAREFULLY*

21 **PROVISIONS-BUTCHER ROOM**

RAW GROUND BEEF WAS STORED OVER BEEF FILETS AND PORK IN THE WALK-IN REFRIGERATOR.

*CORRECTED 19. MARCH*

22 **PROVISIONS-VEGETABLE PREPARATION**

A LEAK WAS NOTED AT THE WASTE LINE OF THE SINK.

*CORRECTED 20. MARCH*

23 **PROVISIONS-DAIRY WALK-IN**

STANDING WATER WAS NOTED ON THE DECK.

*CLEANED UP 19. MARCH*

24 **PROVISIONS-LIQUOR WALK-IN**

CARDBOARD LIQUOR BOXES WERE REUSED. THESE BOXES WERE NOT CONSTRUCTED OF AN EASY TO CLEAN MATERIAL.

*STAFF REINSTRUCTED NOT TO RE-USE CARDBOARD BOXES FOR STORAGE – DISPOSE OF IMMEDIATELY*

25 **CREW MESS**

THE VINYL FLOOR COVERING IN FRONT OF THE COFFEE STATION WAS DAMAGED.

*TO BE CORRECTED DURING DRYDOCK*

26 **CREW MESS** THE VESSEL PROVIDES SELF-SERVICE COLD CUTS AND CHEESES DURING OFF HOURS. THESE ITEMS WERE KEPT IN THE REFRIGERATION UNIT UNDER THE BUFFET LINE. UNLIKE THE SELF-SERVICE BUFFET THERE WAS NO MONITORING OF THESE ITEMS. THERE WAS A LARGE PIECE OF CHEESE ON THE TRAY WITH A CHEESE CUTTER. THESE ITEMS ARE KEPT IN THIS UNIT

*SELF-SERVICE TIMES SHOROTENED SO THAT IT IS MONITORED.*

27 **CREW GALLEY**

THE TEMPERATURE GAUGE FOR THE DISHWASH UNIT WAS OUT OF CALIBRATION. A DATA PLATE WAS NOT PROVIDED FOR THE GLASSWASH UNIT.

*THE TEMPRATURE GAUGE CORRECTED 20. MARCH  
DATA PLATE ON ORDER*

28 **MEDICAL**

INDIVIDUALS DISPENSED ANTI-DIARRHEAL MEDICATION WERE NOT LISTED IN THE GASTROINTESTINAL ILLNESS LOG. SEVERAL OF THE FIELDS WERE NOT COMPLETED IN THE LOG SUCH AS THE NUMBER OF BOWEL MOVEMENTS AND THE BODY TEMPERATURE SHOULD AN INDIVIDUAL BE LISTED AS HAVING A FEVER.

*NEW PROCEDURES IMPLEMENTED*

29 **POTABLE WATER**

THERE WERE A COUPLE DAYS WHILE BUNKERING WHERE THE FREE RESIDUAL HALOGEN NEVER REACHED 2.0 PPM. ON THE DAYS WHEN THIS OCCURS HAVE SOMEONE FOLLOW UP WITH A MANUAL CHLORINE TEST.

*NEW PROCEDURES IMPLEMENTED*

30 **BUNKER STATION**

THE POTABLE WATER FILLING LINE DID NOT HAVE A SCREW CAP COVERING THE LINE; HOWEVER IT WAS WRAPPED WITH PLASTIC WRAP.

*NEW SCREW CAP PN ORDER*

31 **VERANDA CAFÉ**

RECESSED GROUTING WAS NOTED BEHIND THE SERVICE LINE AND IN THE PANTRY AREA.

*DRY DOCK ISSUE*

**32 CORRECTIVE ACTION STATEMENT**

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

***ACCTION IN PROGRESS***

**33 POTABLE WATER**

IT WAS NOT NOTED IF A HALOGEN DEMAND TEST WAS BEING CONDUCTED PRIOR TO BUNKERING.

***NEW PROCEDURES IMPLEMENTED TO ENSURE TEST IS NOTED***

**34 POTABLE WATER**

THERE SHOULD BE A WRITTEN NOTATION EITHER ON THE CHART OR IN A LOG BOOK THAT THE HALOGEN ANALYZER-CHART RECORDERS ARE BEING CALIBRATED PRIOR TO BUNKERING.

***NEW PROCEDURES IMPLEMENTED TO ENSURE CALIBRATION IS NOTED.***